A4.5: 211 amend. 13

(Amendment 13 to B. A. I. Order 211, Revised.)

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

ORDER AMENDING REGULATIONS RELATING TO MEAT INSPECTION BY ADDING DEFINITIONS FOR LARD AND RENDERED PORK FAT

Pursuant to the authority conferred by law upon the Secretary of Agriculture, Subchapter A, Chapter I, Title 9, Code of Federal Regulations (B. A. I. Order 211, Revised), as amended, is hereby further amended, effective November 1, 1940, by adding paragraphs (*cc*) and (*dd*) to section 1.1 (regulation 1, sec. 1, pars. 29 and 30) as follows:

Section 1.1 (*cc*). *Lard.*—The fat rendered from fresh, clean, sound, fatty tissues from hogs in good health at the time of slaughter, with or without lard stearin or hardened lard. The tissues do not include bones, detached skin, head fat, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and the like, and are reasonably free from muscle tissue and blood.

Section 1.1 (*dd*). *Rendered Pork Fat.*—The fat, other than lard, rendered from clean, sound carcasses, parts of carcasses, or edible organs from hogs in good health at the time of slaughter, except that stomachs, tails, bones from the head and bones from cured or cooked pork are not included. The tissues rendered are usually fresh, but may be cured, cooked, or otherwise prepared and may contain some meat food products. Rendered pork fat may be hardened by the use of lard stearin and/or hardened lard and/or rendered pork fat stearin and/or hardened rendered pork fat.

Done at Washington, D. C., this 13th day of August, 1940.

[SEAL] Witness my hand and the seal of the Department of Agriculture.

H. A. WALLACE,
Secretary of Agriculture.

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